



Brunch Buffet
Menu



Serving sizes are smaller than full restaurant portions. Please discuss quantity recommendations with your Event Specialist.

APPETIZERS

Beignets ^(V)
doughnut holes, powdered sugar, chocolate sauce

Artisanal Cheese Display ^(V) ^(GF) *option to be made gluten-free
chef's selection of cheese with crackers and fruit

Fruit Display ^(V) ^(GF)
chef's choice of seasonal fruits and berries

Vegetable Crudité ^(V) ^(GF)
chef's choice of seasonal vegetables, herb buttermilk dressing

Cheddar Cheese Curds
ellsworth creamery white cheddar cheese curds, seasoned and hand-breaded with yogurt buttermilk ranch or choice of sauce

Assorted Mini Muffins ^(V)
chocolate | banana nut | blueberry

SERVES 12 • 25 • 50

\$20	\$40	\$80
\$60	\$120	\$240
\$55	\$110	\$220
\$45	\$90	\$180
\$60	\$120	\$240

\$45

FRITES ————— SERVES 3-4

Traditional Frites Cone ^(V) \$8
Sweet Potato Frites Cone ^(V) \$9

House-Made Dipping Sauces ^(V)

sriracha mayo | vegan aioli | spicy mango bbq |
curry ketchup | basil aioli | roasted garlic aioli |
spicy garlic mustard | smoked chipotle aioli |
yogurt buttermilk ranch

SERVES 12 • 25 • 50

Benelux Salad ^(V) ^(GF) *option to be made gluten-free
organic mixed greens, red onion, cherry tomatoes, candied walnuts, bleu cheese, balsamic vinaigrette

Rocket Salad ^(V) ^(GF) *option to be made gluten-free
organic arugula, apples, pears, black river falls gorgonzola, toasted almonds, honey lavender vinaigrette

Chicken Cobb Salad ^(GF)
organic mixed greens, organic arugula, grilled chicken, avocado, bacon, white and yellow cheddar, cucumber, red onion, tomato, yogurt buttermilk ranch

\$40	\$80	\$160
\$40	\$80	\$160
\$65	\$130	\$260

SALADS

SERVES 12 • 25 • 50

Jerk Pork Breakfast Sliders

shredded jerk shoulder, aged cheddar cheese, scrambled eggs, garlic aioli, brioche bun

\$75 \$150 \$300

Smoked Salmon English Muffin

butter-grilled english muffin, herbed goat cheese, smoked salmon, red onion, tomato, arugula, capers, bacon

\$70 \$140 \$280

Avo Toast (V)

butter-grilled sourdough toast points, mashed avocado, yogurt buttermilk ranch, cucumber pico, everything sprinkle

\$60 \$120 \$240

SERVES 12 • 25 • 50

Americana

scrambled yuppie hill eggs, breakfast potatoes, toast, bacon, sausage

\$100 \$200 \$400

Spinach, Mushroom & Chevre Scramble (V)

portabella mushrooms, braised spinach, goat cheese, white cheddar, basil pesto, breakfast potatoes, multigrain toast

\$100 \$200 \$400

Ham, Gouda & Aged Cheddar Scramble

badger ham, gouda, aged cheddar, green peppers, scallions, breakfast potatoes, multigrain toast

\$100 \$200 \$400

Hodge Podge

cheddar, bacon, sausage, scrambled yuppie hill eggs, chorizo cream gravy, pico de gallo

\$100 \$200 \$400

Patatas Bravas Brunch

breakfast potatoes, chorizo, shredded pork, green tomatoes, paprika sauce, roasted garlic aioli, scrambled yuppie hill eggs, cheddar, feta

\$100 \$200 \$400

Cinnamon Streusel French Toast (V)

almond cinnamon streusel, orange honey butter, syrup

\$60 \$120 \$240

SERVES 12

Breakfast Potatoes (V)

\$20

(V) vegetarian

(GF) gluten-free

These items are gluten free or can be gluten free upon request. Please inform your Event Specialist of allergies you have and we will do our best to accommodate your needs.

*Items contain or may contain raw or undercooked meats. Whether dining out or preparing food at home, consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.